

DU RIVA - DOLCETTO DI OVADA SUPERIORE D.O.C.G.



First year of production

1999

Grape

Dolcetto di Ovada

Vineyards Exposure

Predominantly south-west

Altitude

250-300 MASL

Soil type

Calcareous Clay

Pruning system

Guyot, 5000 vines per hectare

Harvest

Whole ripened; hand-picked in 20 Kg crates

Fermentation

Temperature controlled at 28° C in stainless steel tanks

Malolactic fermentation

Developed in stainless steel tanks

Refinement Condition

Aged in 500 litres Tonneaux for a variable period depending on the vintage

Alcohol by Volume

14-14,5% ABV

SKU: N/A | **Categories:** [Line Elite](#) |

